


PRINCE ALFRED HOTEL

Kitchen open 7 days, midday - 9pm
'Til midnight on Friday & Saturday 

START WITH...


Oysters

Shucked fresh to order, served natural
\$4 each | half dozen \$20 


SMALL BITES

Peanuts fried with chilli, garlic, ginger & anchovies \$5 


Curry spiced cashews \$6  

Marinated olives with toasted Turkish bread \$8 

BAR SNACKS

Our famous hot chips with mayo or gravy \$10  

Onion rings \$10 

House made beef jerky \$12 

Chilli cheese fries with house made chilli con carne \$15

House made Duke burger spring rolls (2) with special sauce \$12

Buffalo drumsticks (2) with ranch dressing \$10


SHARE PLATES

Pulled pork croquettes (3) with jalapeño & corn dip \$12



Whole baked Brie with toasted lavosh \$14  

Gin cured salmon with cucumber, pickled beetroot, goats curd & capers \$18 


SALADS


Crispy noodle salad with cos, broccoli, cucumber, radish, spring onion, toasted sesame & miso ginger cream \$17 


Pan fried squid & chorizo with saffron apple slaw \$18 

Greek salad with cucumber, tomato, red onion, marinated olives & feta \$15  

Breads, dips, meats, cheeses...

Epic cheesy garlic bread: toasted Turkish bread with our mix of cheeses, herbs, garlic & red onion \$10 
add bacon \$4

Trio of house made dips with toasted Turkish bread: French onion, pea & feta, jalapeño & corn \$12 


Charcuterie plate: salami, prosciutto, pork terrine, olives, cornichons, Dijon mustard, cheese, quince paste & lavosh
1 cheese \$28 / 2 cheeses \$36 

THE MAIN EVENT

CHICKEN PARMA \$24

juicy crumbed chicken breast topped with leg ham, house made Napoli & mozzarella, served with chips & salad

TOFU PARMA \$24

panko crumbed, topped with fresh tomato, house made Napoli & mozzarella, served with chips & salad 


CHICKEN SCHNITZEL \$24

with chips, salad & your choice of sauce


BEER BATTERED FISH & CHIPS \$22

served with salad & Thousand Island dressing


MARKET FRESH GRILLED FISH \$29

served with seasonal sides 

CRISPY PORK BELLY \$28

with daikon radish, king oyster mushroom, broccoli & brodo 

MUSHROOM SCALOPPINE \$24

pan fried field mushrooms in a garlic cream & white wine sauce, topped with wilted spinach & Parmesan, served with creamy mashed potato & salad 

FROM THE GRILL


all served with chips, salad & sauce 


200g eye fillet \$32

300g sirloin \$29


500g rib eye on the bone \$44

Sauces



Pepper jus, red wine jus, creamy mushroom \$4 

Blue cheese cream \$4  


Garlic butter, chilli mayo, mayo \$3  



Gravy \$3 

SIDES

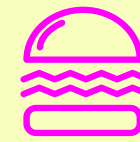
Broccoli & green beans with parsley & olive oil \$7  

Grilled Turkish bread \$4 



Chilli con carne \$10 

Creamy mashed potato \$7  

Mains specials



alf Burgers

Served with hot chips 
Upgrade to onion rings \$3 

THE DUKE ORIGINAL \$17

Classic 'royale with cheese' style burger, makes a quarter pounder blush with embarrassment at how much better a burger can be with the exact same ingredients. Beef patty, cheese, pickles, onions, ketchup & mustard on brioche

Honouring our namesake Alf, Prince Alfred the Duke of Edinburgh, the layabout second son of Queen Victoria.

THE DUKE 2.1 \$19.

The Duke OG with lettuce, tomato & mayo

Because even Prince Alfred, lover of boozing & bordellos, needed some salad in his life sometimes.

THE FLAMIN' GALAH \$21

Double layered fried chicken, stacked with burger melt cheese & topped with creamy chilli slaw on brioche

"Strewth! That's a flamin' ripper chicken burger!" - Alf Stewart

THE SIR IAN MCKELLEN 'GANDALF' TOFU BURGER \$17

Panko crumbed tofu, lettuce, tomato, cheese, pickles, onions, ketchup & mustard on brioche

Sir Ian McKellen is one of the world's most famous vegos, & let's face it, Gandalf was such an enlightened being he wouldn't have eaten other creatures surely?

THE THIN WHITE DUKE \$17

Fish fingers, cos lettuce, tomato, pickles, onions & Thousand Island dressing on brioche

Cos, well, 'Duke', & cos fish fingers are thin & white, &, well, who doesn't love Bowie?

THE JOHN WAYNE \$25

Double beef patty, double bacon, double cheese, jalapeños, pickles, BBQ sauce & onion rings on brioche

Not so much an Alf burger, rather an extension of the Duke theme. A burger fit for a bloke who played a cowboy his whole life & died of stomach cancer.

THE ALFONSO ZAMORA CHILLI CHEESEBURGER \$21

Beef patty, chilli con carne, double cheese, creamy slaw on brioche

The chilli con carne packs a punch like the 1970s bantamweight champ the burger is named after, though eating too many is likely to see you not make weight to fight in his division.

THE ALFRED DEAKIN STEAK SANGA \$28

Sirloin steak, bacon, eggs, cheese, lettuce, tomato, grilled onion, pickled beetroot, ketchup & mustard on Turkish bread

An Aussie AF steak sanga named after a fella who was born in Fitzroy & then lived in Emerald Hill (now South Melb) in the 1860s when PAs was built. He was a Vic, he was our 2nd PM, & he had a beard & mo' that modern day Fitzroy types can only aspire to.

Add on
+ beef patty \$5
+ bacon, egg \$4
+ cheese, tomato, jalapeños \$2
+ lettuce \$1

TO FINISH...



CHOCOLATE BROWNIE \$9

vanilla ice cream & popcorn butterscotch sauce 

LEMON CURD TART \$9

gingersnap biscuit pastry, fresh strawberries & cream 

CHEESE OF THE WEEK

with quince paste & lavosh
1 cheese \$12 / 2 cheeses \$20  

DIGESTIFS

Port, sherry, brandy, whisky, whiskey...

vegetarian 

vegan 



vegan option 

gluten free 

gluten free option 

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03 9676 9643

  /theprincealfredhotel



PRINCE ALFRED HOTEL

Open 'til 11pm Sunday - Thursday
& 1am Friday & Saturday nights



VINO

SPARKLING

Montevecchio Moscato \$11/49
Heathcote, VIC | Hint of spritz, sherbet, honeysuckle
Ruggeri 'Argeo' Prosecco \$12/59
Veneto, ITA | Elegant bouquet, fruity harmony, apple
Paul Louis NV Blanc de Blancs \$11/55
Loire Valley, FR | White fruits, blossoms & chamomile

WHITE

The Sum Riesling \$10/45
Great Western, WA | Orange blossom, lime, hint of spice
Halls Gap Estate 'Fallen Giants' Riesling \$14/63
Grampians, VIC | Dry style, notes of citrus & kaffir lime
Starborough Sauvignon Blanc \$10/45
Marlborough, NZ | Citrus, passion fruit, guava & kiwi
Tenuta Maccan delle Venezie Pinot Grigio DOC \$10/45
Friuli, ITA | Sharp bouquet, floral notes & white fruit
Port Phillip Estate 'Quartier' Pinot Gris \$12/54
Mornington, VIC | Pear, stone fruit, rosewater & musk
Bellvale Chardonnay \$11/52
Gippsland, VIC | White peach, nectarine & wood spice

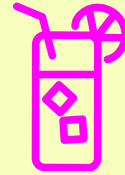
ROSÉ

Lawson's Dry Hills Pink Rosé \$11/49
Marlborough, NZ | Strawberries & cream, floral
Mitolo 'The Jester' Rosé \$11/49
McLaren Vale, SA | Cherry, white peach, dry finish

RED

San Pietro Pinot Noir \$10/45
Mornington, VIC | Berry & forest floor, tannin finish
Tokar Estate Pinot Noir \$12/54
Yarra Valley, VIC | Cherry, orange peel, boysenberry
Tenute Rossetti Chianti \$10/45
Tuscany, ITA | Wild berry, violet, tannins, herbs & spice
Gota de Arena Tempranillo \$11/49
Castilla y León, Spain | Red & black fruit, sweet spice
Kennedy 'Henrietta' Shiraz \$10/45
Heathcote, VIC | Cherry, raspberry, pepper
Cooper Burns Shiraz \$15/64
Barossa, SA | Plum, blackberry, touch of spice
Round Two Cabernet Sauvignon \$10/45
Barossa, SA | Ripe juicy fruit, hint of mint & tobacco

Cocktails \$18



Try these fun & fresh versions. If you have a classic favourite, let us know. If you insist on an Espresso-fucking-Martini, we can make that too.

We use the good stuff - cocktails are a great way to enjoy back bar & top shelf products!

VODKA SPRITZ

Finlandia grapefruit vodka, Aperol, Ruggeri 'Argeo' Prosecco

MOSCOW MULE

Crystal Head vodka, lime juice, ginger beer, mint

CHERRY MARTINI

Poor Toms gin, vermouth, house made cherry jam, lemon

NEGRONI

Cedar Fox gin, Campari, vermouth rosso

COCONUT MARGARITA

1800 coconut tequila, pineapple juice, lime juice

BARBADOS ORANGE DAIQUIRI

Jimmy Rum Barbados Import, orange syrup, lemon juice

GRAPEFRUIT MOJITO

Nusa Caña rum, lime juice, grapefruit juice, fresh mint, soda

MAPLE SYRUP OLD FASHIONED

Russell's Reserve whiskey, maple syrup, bitters

VODKA

BOATROCKER VODKA (VIC) \$10
FINLANDIA GRAPEFRUIT (FIN) \$10
HIPPOCAMPUS (VIC) \$11
CRYSTAL HEAD (CAN) \$13
GREY GOOSE (FR) \$14

T-T-T-TEQUILA!

CORAZON BLANCO \$10
DON JULIO REPOSADO \$13
CORAZON ANEJO \$14
PATRON XO CAFE \$13
1800 COCONUT \$12

RUM

NUSA CAÑA \$10
HAVANA 7 \$11
KRAKEN \$11
SAILOR JERRY \$11
JIMMY RUM -
BARBADOS IMPORT \$14
DICTADOR 12YO \$14

WHISKEY

BUFFALO TRACE \$10
JAMESON \$11
JACK DANIELS \$11
CANADIAN CLUB \$11
RUSSELL'S RESERVE \$12
MAKER'S MARK \$12
EAGLE RARE 10YO \$13
KNOB CREEK \$14
BLANTON'S ORIGINAL
PRIVATE RELEASE \$12
SAZERAC RYE \$14

WHISKY

STARWARD TWO FOLD \$10
JOHNNIE WALKER BLACK \$11
GLENFIDDICH \$12
OLD PULTENEY 12YO \$12
OBAN \$17
TALISKER PORT RUIGHE \$14
LAPHROAIG \$13
KURAYOSHI PURE MALT 8YO \$17
STARWARD NOVA \$13

Aussie craft gins

THE JOURNEY | Reservoir, VIC
Served with apple \$12
CEDAR FOX | Coburg, VIC
Served with cucumber \$13
POOR TOMS | Marrickville, NSW
Served with strawberries
& black pepper \$15
ANIMUS | Kyneton, VIC
Served with lemon & rosemary \$17
FOUR PILLARS | Healesville, VIC
Served with fresh orange \$13
PATIENT WOLF SUMMER
THYME | Southbank, VIC
Served with lemon & thyme \$13
78 DEGREES SUNSET | Adelaide Hills, SA
Served with fresh lime \$12

BOOZY SANGRIA JUGS \$30

BLANCO Montevecchio Moscato, The Journey gin, peach liqueur, traditional lemonade

ROSATO Lawson's Dry Hills Pink Rosé, Crystal Head vodka, Chambord, ginger beer

ROJO Gota de Arena Tempranillo, Sailor Jerry spiced rum, Cointreau, traditional lemonade, orange juice

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